



# Hand Washing Facilities for Food Demonstrators

Food demonstrators are becoming more common in some stores and locations. Questions come up about these unique food handling operations, including:

## What is a food demonstrator?

- Food demonstrators give food samples to the public and can be found in grocery stores, warehouse stores, and other locations. People who operate the demonstration stations may be employees of the food establishment in which they work or hired by a third-party food demonstrator company.
- A wide range of food handling and food preparation activities take place at food demonstrator booths and tables. These activities can be simple, such as dispensing prepackaged drinks into cups, or more complex, such as cooking, cutting and portioning potentially hazardous foods.

## What is required for food demonstrators?

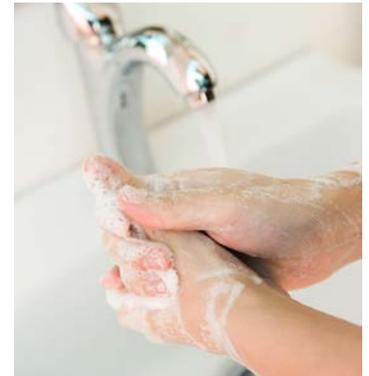
- Food demonstrators must comply with all sections of the 2013 ODA Retail Food Code related to hand washing frequency (2-301.14). As with any food service operation, more complex food handling activities such as handling ready-to-eat foods will require more frequent hand washing. Additionally, food demonstrators may not contact exposed ready-to-eat foods with bare hands and conform to good hygienic practices (3-301.11).
- Food demonstration sites must have hand washing facilities located to allow for “convenient use” (5-204.11). Hand washing facilities should be at the table or booth or within reasonable proximity (easily accessible) as approved by the ODA food safety inspector. When washing hands, food demonstrators must wash their hands and portions of their

arms for at least 20 seconds using appropriate cleaning compounds (2-301.12).

- Hand washing facilities must be equipped to allow for proper hand washing. At a minimum, food demonstrators must have hand washing facilities that meet the temporary food establishment requirements (5-203.11).

## Why is hand washing important for food demonstrators?

One of the most important things that employees can do to prevent the spread of foodborne illnesses is to wash their hands. By frequently washing hands, germs that are picked up from people or from contaminated surfaces are washed away, preventing the spread of disease.



NOTE: This fact sheet focuses on hand washing requirements for demonstration stations and is not a compilation of major food safety rules related to employee personal hygiene, temperature requirements, cross contamination, etc. The handout is not designed to replace reading the Food Code. A copy of the Food Code is available at <https://oda.direct/FoodCode>

## Oregon Administrative Rule

603-25-0030

Retail Food Code sections:

2-301.12

2-301.14

3-301.11

5-203.11

5-204.11

Contact the Food Safety Program:

503-986-4720

Find a Food Safety Specialist by location:

<https://oda.direct/FindFoodInspector>



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